

OYSTERS

FRESH OYSTER (EA) 7.5
Sydney Rock oyster, pickled
cucumber dressing

CHICKEN FAT OYSTER (EA) 8
roasted Sydney Rock oyster,
garlic chicken butter

BLACK PEARL OSCIETRA CAVIAR

10G 75
30G 190
served with beef fat crisps,
crème fraiche

ENTREES

PRAWN COCKTAIL (4) 29
crispy prawn heads, Marie
Rose sauce

TUNA TWO-WAYS 24
blood orange, horseradish,
crispy garlic

PASTRAMI SPICED
EGGPLANT 20
goat's cheese, mixed herb, crouton

COLD SLICED PORK JOWL 18
bourbon glaze, mandarin sauce
vierge

SEAFOOD TOWER

Oyster with cucumber dressing, chicken fat oysters, poached
prawn roll, tuna belly gilda, Moreton bay bugs with garlic
butter, abalone with spring onion and chilli.

2 PERSON 120 | 4 PERSON 240

MAINS

THE GIDLEY BURGER 26
double beef patties, cheddar, house pickle
+ egg 2
+ bacon 5

KANGAROO LOIN 48
saltbush, café de Paris

JERK SPICED CHARCOAL SQUID 38
squid ink taramasalata

LION'S MANE MUSHROOM 38
green peppercorn sauce, onion rings

SUCKLING PIG

Slow cooked 1/4 suckling pig. Served with King Edward potatoes,
seeded mustard, peas + bacon, iceberg + radicchio salad,
homemade BBQ sauce, apple puree, cider jus.

Limited availability each day.

295

POTATOES

SHAKE SHAKE FRIES 14
pickle + chive salt, mustard aioli

KING EDWARD POTATOES 17
seeded mustard, bacon, peas

THE 'PERFECT MASH' 18
potato, butter, butter, more butter

SALADS

COS LETTUCE 16
Jerusalem artichoke, smoky
garlic dressing

ICEBERG + RADICCHIO 16
fennel seed, tarragon dressing

THE GIDLEY



RIVERINE RIB EYE



RIB EYE ON THE BONE

char-grilled over iron bark
and charcoal

19 PER 100 GRAMS

BONELESS RIB EYE CHOP

bourbon glazed

67 FOR 300 GRAMS

95 FOR 500 GRAMS

SPINALIS

220 grams, arguably the most
succulent cut in the world

75

SAUCES + BUTTERS

ROAST CHICKEN GRAVY 6

HOMEMADE BBQ 5

CAFÉ DE PARIS BUTTER 4

GARLIC BUTTER 4

SIDES

ROASTED PUMPKIN 16
spring onion oil, pickled jalapeño

BROCCOLINI 17
almond puree, fresh herbs

MAC AND CHEESE 18
gruyere, cheddar, parmesan,
truffle oil

BRUSSELS SPROUTS 16
pickled apple, fennel